

*Roast Veal.*

As it is more tender than beef or mutton, and easily scorched, paper it, especially the fat parts, lay it some distance from the fire a while to heat gently, baste it well; a 15 pound piece requires one hour and a quarter roasting; garnish with green-parsley and sliced lemon.

*Roast Lamb.*

Lay down to a clear good fire that will not want stirring or altering, baste with butter, dust on flour, baste with the dripping, and before you take it up, add more butter and sprinkle on a little salt and parsley shred fine; send to table with a nice sallad, green peas, fresh beans, or a colliflower, or asparagus.

*To stuff a Turkey.*

Grate a wheat loaf, one quarter of a pound butter, one quarter of a pound salt pork, finely chopped, 2 eggs, a little sweet marjoram, summer savory, parsley and sage, pepper and salt (if the pork be not sufficient,) fill the bird and sew up.

The same will answer for all Wild Fowl.

*Water Fowls* require onions.

The same ingredients stuff a leg of Veal, fresh Pork or a loin of Veal.

*To stuff and roast a Turkey, or Fowl.*

One pound soft wheat bread, 3 ounces beef suet, 3 eggs, a little sweet thyme, sweet marjoram, pepper and salt, and some add a gill of wine; fill the bird therewith and sew up, hang down to a steady solid fire, basting frequently with salt and water, and roast until a steam emits from the breast, put one third of a pound of butter into the gravy, dust flour over the bird and baste with the gravy; serve up with boiled onions and cranberry-sauce, mangoes, pickles or celery.

2. Others omit the sweet herbs, and add parsley done with potatoes.

3. Boil and mash 3 pints potatoes, wet them with butter, add sweet herbs, pepper, salt, fill and roast as above.